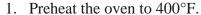
## **Loaded Scalloped Potatoes**

- 5 pounds baking potatoes
- 1/4 cup olive oil
- 1/2 tablespoon kosher salt
- 1/2 teaspoon ground black pepper
- 1 cup shredded sharp Cheddar cheese
- 1/4 cup ranch dressing
- 1/4 cup Frontera® Medium Salsa
- 1 cup cooked pork bacon (approximately 6 slices)
- 1/2 tablespoon fresh parsley



- 2. Place the potatoes in a 12" cast iron skillet or 9"x13" casserole dish and coat them in the olive oil, salt and pepper; fold in the shredded cheese.
- 3. Bake the potatoes for 60 minutes or until browned on top and tender.
- 4. While the potatoes are baking, mix together the ranch dressing and salsa in a small bowl until combined.
- 5. Once the potatoes are done cooking, evenly drizzle on the salsa-ranch dressing, chopped bacon, and parsley. Serve hot.

